SPECIAL DIET INFORMATION 2019 New Year's Eve

Celebration Dinner, Show & Fireworks Cruise 3-Course Whole Maine Lobster & Tenderloin of Beef Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Salad	Hawaiian Greens								✓	✓
	Housemade <i>Lilikoi</i> Tarragon Vinaigrette			✓	✓				✓	✓
Main Entrée	Whole Nova Scotia Maine Lobster						✓			✓
	Clarified Butter	✓								
	Citrus Ponzu			✓	✓			✓	✓	
	Tenderloin of Beef with Seasoning	\checkmark		√	✓					✓
	Sweet Madeira Wine Sauce	✓		√	✓					
	Housemade Idaho Russet and Big Island Okinawan Mashed Potatoes	√								✓
	Sautéed Fresh Seasonal Vegetables	✓		√	√					√
Dessert	Hawaiian Mango Mousse Cake	✓	√					✓		
	Freshly Baked Furikake Lavosh	✓	✓							
Bread	Sweet Butter Breadsticks	✓	√							
Fish (Alternative Entrée)	Grilled <i>Mahimahi</i> Filet									✓
	Island Salsa				✓				✓	√
Chicken (Alternative Entrée)	Rosemary Olive Oil Chicken	\checkmark		√	✓					✓
	Sweet Madeira Wine Sauce	✓		√	✓					
Vegan/ Gluten-Free (Alternative Entrée)	Kamuela Tomato with Wild Rice and Vegan Mozzarella with Pesto Sauce			√	✓				✓	√
	Zucchini Napoleon with <i>Lomi</i> Tomato, Tofu and Asparagus with Balsamic Reduction			✓	✓			✓	✓	✓